



**Product Name: Alfee's Garlic Mayonnaise**

**Manufacturing Address:** 34 Jubilee Road, Newtownards, Co Down BT23 4YH  
**Tel:** 028 91819004                      **Fax:** 028 91822089  
**Quality Department:** QA@richsauces.com  
**Out of Hours Contact:** Neil Todd (Operations Manager)-07586110787

**Ingredient Declaration:** Rapeseed Oil (40%), Water, Pasteurised Liquid **EGG** (9%), Acidity Regulator: Acetic Acid, Sugar, Modified Starch, Garlic (2%), Salt, Stabilisers: Guar Gum, Spice (**MUSTARD**), Herb, Preservative: Potassium Sorbate, Stabiliser: Xanthan Gum, Antioxidant: Calcium Disodium (EDTA). (**Allergens highlighted in bold and CAPITALS**)

<p><b>Product Description:</b></p> <p><b>Flavour:</b> Fresh Garlic</p> <p><b>Colour:</b> Off white with green speckles dispersed throughout</p> <p><b>Texture:</b> Thick and smooth</p> <p><b>Odour:</b> Garlic</p>	<p><b>Nutritional Information</b></p> <p><b>Typical Value per 100g</b></p> <table border="0"> <tr> <td>Energy</td> <td>1797kJ/435kcal</td> </tr> <tr> <td>Fat</td> <td>41.0g</td> </tr> <tr> <td><i>of which Saturates</i></td> <td>3.3g</td> </tr> <tr> <td>Carbohydrate</td> <td>8.6g</td> </tr> <tr> <td><i>of which Sugars</i></td> <td>4.1g</td> </tr> <tr> <td>Protein</td> <td>1.6g</td> </tr> <tr> <td>Salt</td> <td>1.4g</td> </tr> </table>	Energy	1797kJ/435kcal	Fat	41.0g	<i>of which Saturates</i>	3.3g	Carbohydrate	8.6g	<i>of which Sugars</i>	4.1g	Protein	1.6g	Salt	1.4g	<p><b>Country of Origin</b></p> <p>United Kingdom</p> <p><b>Storage Instructions</b></p> <p>Ambient product, refrigerate once opened, use within 6 weeks and within best before date.</p> <p><b>Shelf Life</b></p> <p>10 months from date of manufacture.</p>
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**Allergen Information**

<p><b>Suitable For:</b></p> <table border="0"> <tr> <td>Gluten Free</td> <td>Yes</td> </tr> <tr> <td>Vegans</td> <td>No</td> </tr> <tr> <td>Vegetarians</td> <td>Yes</td> </tr> <tr> <td>Halal</td> <td>Not Certified</td> </tr> <tr> <td>Kosher</td> <td>Not Certified</td> </tr> </table>	Gluten Free	Yes	Vegans	No	Vegetarians	Yes	Halal	Not Certified	Kosher	Not Certified	<p><b>Handled on Site</b></p> <table border="0"> <tr> <td>Cereals (containing Gluten)</td> <td>Yes</td> <td>Fish</td> <td>Yes</td> </tr> <tr> <td>Eggs</td> <td>Yes</td> <td>Mustard</td> <td>Yes</td> </tr> <tr> <td>Soybeans</td> <td>Yes</td> <td>Sesame</td> <td>Yes</td> </tr> <tr> <td>Milk</td> <td>Yes</td> <td>Sulphur Dioxide</td> <td>Yes</td> </tr> <tr> <td>Peanuts</td> <td>No</td> <td>Lupin</td> <td>No</td> </tr> <tr> <td>Nuts</td> <td>No</td> <td>Molluscs</td> <td>No</td> </tr> <tr> <td>Celery</td> <td>Yes</td> <td>Crustaceans</td> <td>No</td> </tr> </table>	Cereals (containing Gluten)	Yes	Fish	Yes	Eggs	Yes	Mustard	Yes	Soybeans	Yes	Sesame	Yes	Milk	Yes	Sulphur Dioxide	Yes	Peanuts	No	Lupin	No	Nuts	No	Molluscs	No	Celery	Yes	Crustaceans	No
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**Ink Coding:** The following information will be printed onto the side of each bucket: best before date, line number, production time and bucket number e.g. 27/12/23 L3 12:10 125.

**Legislation** This product complies with all of the statutory and regulatory requirements applicable to its manufacture.



## Product Name: Alfee's Garlic Mayonnaise

### Microbial Standards and Foreign Body Detection

<u>Foreign Body</u>	<u>Microbiological Standards:</u>	<u>Target</u>	<u>Unacceptable</u>
Foreign body policies in place	Total Viable Count (cfu/g)	<1,000	>100, 000
<ul style="list-style-type: none"> <li>• Incoming Oil Filtered</li> <li>• Powder Sieves in Place</li> <li>• Metal Detection                             <ul style="list-style-type: none"> <li>○ 2.5mm Ferrous</li> <li>○ 2.5mm Non-Ferrous</li> <li>○ 3.5mm Stainless Steel</li> </ul> </li> </ul>	Enterobacteriaceae (cfu/g)	<100	>1,000
	Yeasts & Moulds (cfu/g)	<100	>1,000
	Salmonella (in 25g)	Not detected	Detected
	Bacillus cereus	<100	>1,000

### Final Product Information

<b>Pack Size:</b> 2.5Ltr	<b><u>2.5L Pallet Configuration</u></b> 33 x 9 high = 297 per pallet	<b><u>2.5L Bucket Dimensions</u></b> Height: 13.8cm Diameter Top: 20.0cm Diameter bottom: 17.4cm
<b>Product code:</b> ALFGARMAY2.5	<b><u>2.5L Pallet Height</u></b> 137cm	<b><u>10Ltr Bucket Dimensions</u></b> Diameter Top 29.0cm Diameter Bottom 25.4cm Height 23.0cm
<b>Inner Barcode:</b> 5060051295881	<b><u>Pallet Configuration</u></b> 10L - 14 x 6 high = 84 per pallet	<b><u>Bucket &amp; Lid Material:</u></b> PP (Polypropylene)
<b>Pack Size:</b> 10Ltr	<b><u>10L Pallet Height</u></b> 150cm	<b><u>Lid Colour</u></b> Red
<b>Product code:</b> ALFGARMAY10	<b><u>Pallet Dimensions</u></b> 1200 x 1000mm Standard Pallet	
<b>Inner Barcode:</b> 5060051293078		
<b>Product pH:</b> 3.90 – 4.05		

Specification Completed: 16/01/23